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By chef Ulle Matos

Starters & Small Plates

NU DENDÊ

62

Mini fish moqueca pastries served with smoked cilantro aioli, Brazilian sweet pepper, and fresh vinaigrette.

TROPICAL CRUNCH SHRIMP

75

Eight crispy shrimp wrapped in a light golden crust, served with a mango & passion fruit dipping sauce.

GOLDEN TAPIOCA BITES

62

Crispy tapioca cubes with grilled coalho cheese, smoked zucchini tartare, and a delicate Parmesan foam.

BARE & RAW

105

Hand-cut beef tenderloin tartare with smoked paprika aioli, mustard, soy sauce, house pickles, crispy corn, baked Parmesan crisp, and crostini.

MANGAVICHE

98

Fresh white fish marinated with mango, lime, red onion, Brazilian sweet pepper, fresh cilantro, coconut chips, shrimp seasoning, and crostini.

BEACH MODE

59

French fries topped with Parmesan cheese, truffle oil, creamy cheese sauce, and crispy bacon.

THE FISHERMAN'S CATCH

68

Crispy fish croquettes served with smoked cilantro aioli and fresh vinaigrette.

CHEF ERICK'S OCTOPUS SAUTÉ

145

Tender octopus sautéed in extra virgin olive oil and white wine, finished with fresh vinaigrette and served with warm focaccia.

LITTLE WELCOMES

59

Mini chicken gizzard pastries served with smoked cilantro aioli.

CAMARÃO COENTROPEPPER

110

Sautéed shrimp with lemon pepper, garlic, white wine, fresh cilantro, and Brazilian sweet pepper, served with warm focaccia bread.

MELANGA

72

A refreshing mango & melon ceviche with lime, cilantro, Brazilian sweet pepper, fresh ginger, coconut chips, herb oil, and crostini.

Signature Mains

THE NAVIGATOR

112

Grilled fresh fish served with plantain ravioli, herb butter, Parmesan foam, and crispy plantain chips.

SEA CARBONARA

119

Italian rigattone tossed in our signature shrimp carbonara sauce.

RUBIES

175

Beetroot ravioli filled with artisan cheese and lemon mousse, served with a lobster medallion, herb butter, and crispy bacon.

HIGH TIDE

148

Creamy seafood rice with octopus and shrimp, pomodoro, rich bisque, smoked cilantro aioli, Sicilian lemon, and sweet pepper.

AN ELEGANT ENCOUNTER

114

Herb butter beef tenderloin medallions served with pomodoro risotto, smoked paprika, and toasted cashew crumble.

NUANCES

105

Fresh mixed greens with grilled shrimp, Sicilian lemon mousse, confit tomatoes, red onion, marinated zucchini carpaccio, seasoned mini croutons, and a delicate Parmesan cloud.

POLVÚ

165

Chargrilled octopus tentacle served over creamy moqueca rice with a crunchy Brazilian nut crumble.

GREEN SOUL (VEGAN)

86

Rustic tomato risotto finished with cashew cream, smoked paprika, herb oil, crispy corn, and fresh basil.

SEA OF FLAVORS

110

Sweet potato gnocchi gratiné with creamy shrimp béchamel.

CRISPY SHRIMP

98

Golden crispy shrimp served with Sicilian lemon risotto and crispy bacon crumble.

SHRIMP & GREEN APPLE RISOTTO

98

Creamy shrimp risotto with the refreshing sweetness of green apple, finished with truffle oil.

CREAMY GORGONZOLA GNOCCHI

98

Potato gnocchi in a rich Gorgonzola béchamel with beef tenderloin cubes, crispy bacon crumble, and baked Parmesan crisps.

Kids' Menu

CLASSIC BOLOGNESE LINGUINE	55
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TENDERLOIN & BUTTERED LINGUINE	62
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100g grilled beef tenderloin served with buttered Italian linguine.

Artisan Sandwiches

Served on freshly baked artisan brioche.

SLOW-BRAISED BEEF	65
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Slow-cooked beef with smoked paprika aioli, house pickles, caramelized onions, and a crispy Parmesan tuile.

STEAK TARTARE BRIOCHE	72
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Beef tenderloin tartare with crispy corn, smoked paprika aioli, baked Parmesan crisp, and Parmesan tuile.

ROAST BEEF DELUXE	65
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Thinly sliced roast beef tenderloin with honey mustard & Gorgonzola sauce, red onion, house pickles, and fresh greens.

GOLDEN SHRIMP BRIOCHE	72
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Crispy breaded shrimp with lemon mousse, crispy bacon, pickles, fresh cilantro leaves, and red onion.

Desserts

CHOCOLATE HARBOR	38
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Warm chocolate tart served with caramel custard ice cream, cocoa biscuit crumble, and rich chocolate sauce.

UNVEILED CHEESECAKE	38
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Silky cheesecake cream with red berry coulis, fresh lime zest, and delicate cassava biscuit crumble.

COCONUT COCADA	42
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Freshly baked Brazilian coconut and licuri cocada served warm with caramel custard ice cream. (Made to order—worth the wait.)

MRS. JÔ'S LEMON CAKE	36
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Moist lemon cake with a citrus syrup, lemon cream, Sicilian lemon sorbet, and buttery crumble.



wines



white

POLERO, SAUVIGNON BLANC CHILE	160
ALTOSUR, TORRONTES ARGENTINA	245
OCEÁNICO, ALBARINHO URUGUAY	285
MARZAROTTO, CHARDONNAY GRAN RESERVA BRASIL	365

rose

ADOBE VARIETAL, RESERVA ARGENTINA	235
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red

POLERO, CABERNET SAUVIGNON CHILE	145
ADOBE, PINOT NOIR, RESERVA CHILE	235
LA CELIA, MALBEC, RESERVA ARGENTINA	245

sparkling

PROSECCO DISSEGNA ITALY	245
AMITIÉ ESPUMANTE BRUT BRASIL	245
AMITIÉ ESPUMANTE BRUT ROSE BRASIL	245
MARZAROTTO ESPUMANTE BRUT NATURE BRASIL	395

WINE BY THE GLASS

42

SIGNATURE COCKTAILS

THE JOURNEY: FROM FIRST SIP TO SEDUCTION

ELEMENTS | LAYERS OF DISCOVERY

SALT ON THE SKIN 38

(Fruity · Tropical)

Fresh ginger, cashew, citrus solution, white cachaça, and house-made cashew vermouth.

SALTED EMBER 36

(Fruity · Lightly Smoky)

Tequila, passion fruit, salted acerola, vodka, and citrus solution.

GREEN ESSENCE 34

(Fruity · Bright · Gently Spicy)

A vibrant blend of fresh cilantro, Brazilian sweet pepper, cashew, aged rum, pineapple, citrus solution, and sparkling cashew.

FORMS | TEXTURES & SOUND

SUMMER BREEZE 39

(Refreshing · Fruity · Light)

Passion fruit, cajá, cashew vermouth, amburana-aged cachaça, citrus solution, and pineapple-cacao foam.

FORBIDDEN JEWEL 42

(Refreshing · Gently Spicy)

Strawberry, basil, jabuticaba vermouth, citrus solution, fresh ginger, and sparkling jabuticaba.

CRIMSON VEIL 36

(Refreshing · Lightly Dry · Fruity)

Cacao, strawberry & basil, jabuticaba vermouth, gin, and citrus solution.

WARM SHADOW 39

(Fruity · Citrusy)

Salted acerola, sparkling cashew, strawberry & basil, amburana-aged cachaça, and citrus solution.



MOVEMENTS | SENSORY ACHIEVEMENTS

SECRETS

38

(Bold • Fruity)
Fresh ginger, house-made cashew vermouth, and amburana-aged cachaça.

WHISPER

38

(Bold • Fruity • Tropical)
Bourbon, cupuaçu, cashew vermouth, and citrus solution.

MOCKTAILS

ALCOHOL-FREE SIGNATURE COCKTAILS

FROM THE EARTH | THE PURITY OF NATURE

RAIN ON YOUR FACE

19

((Citrusy • Fruity • Refreshing)
Pineapple, cajá, passion fruit, and tonic water.

SALTED FRUIT

19

(Citrusy • Fruity • Refreshing)
Salted acerola, strawberry & basil, fresh cashew, and sparkling water.

BAREFOOT ON THE BEACH

19

(Tropical • Lightly Saline)
Cashew, fresh ginger, and lime.

THE CLASSICS

TRADITIONAL CAIPIRINHA	29
SIGNATURE CAIPIRINHA	34
CAIPIROSKA SMINORFF	32
CAIPIROSKA ABSOLUT	38
GIN & TONIC	45

NEGRONI	44
OLD FASHIONED	42
WHISKEY SOUR	45
MARGARITA	44
DAIQUIRI	38

FITGERALD

46

Add R\$5 for tropical fruit flavors in any Caipirinha or Caipiroska.

ALCOOL FREE

STILL WATER	8
SPARKLING WATER	8
COCA COLA	10
COCA ZERO	10
GUARANA	10
TONICA	12,5
FRESH JUICES	19

BEER

HEINEKEN 600	29
HEINEKEN 0,0	13,5
AMSTEL	23

COFFE

EXPRESSO	10
MACHIATTO	12

SHOTS

RED LABEL	28
BLACK LABEL	39
JIM BEAN	36
CACHAÇA	20
TEQUILA	36

AMBURANA MARIA GUARDA

JOSÉ CUERVO REPOSADO

VERMU

CAJU	38
JABUTICABA	38



to drink